

CITYWATCH: THE YEAR IN REVIEW & PREDICTIONS FOR 2011

denver

M A G A Z I N E®

Party Guide *with top* Champagne Picks

DECEMBER 2010 \$5.95



DIANNE DISHES:
JAZZ GREAT REEVES
ON FAMILY & FAME

BRUSSELS SPROUTS:
REINVENTING A
HOLIDAY STAPLE

**NEW ON THE
SLOPES:** RETURN
OF THE AMERICAN
SKI BUM

SPOTLIGHT:
COLORADO
GIVES DAY

80

Combine vintage serving pieces with fine Champagne for a stellar New Year's fête.

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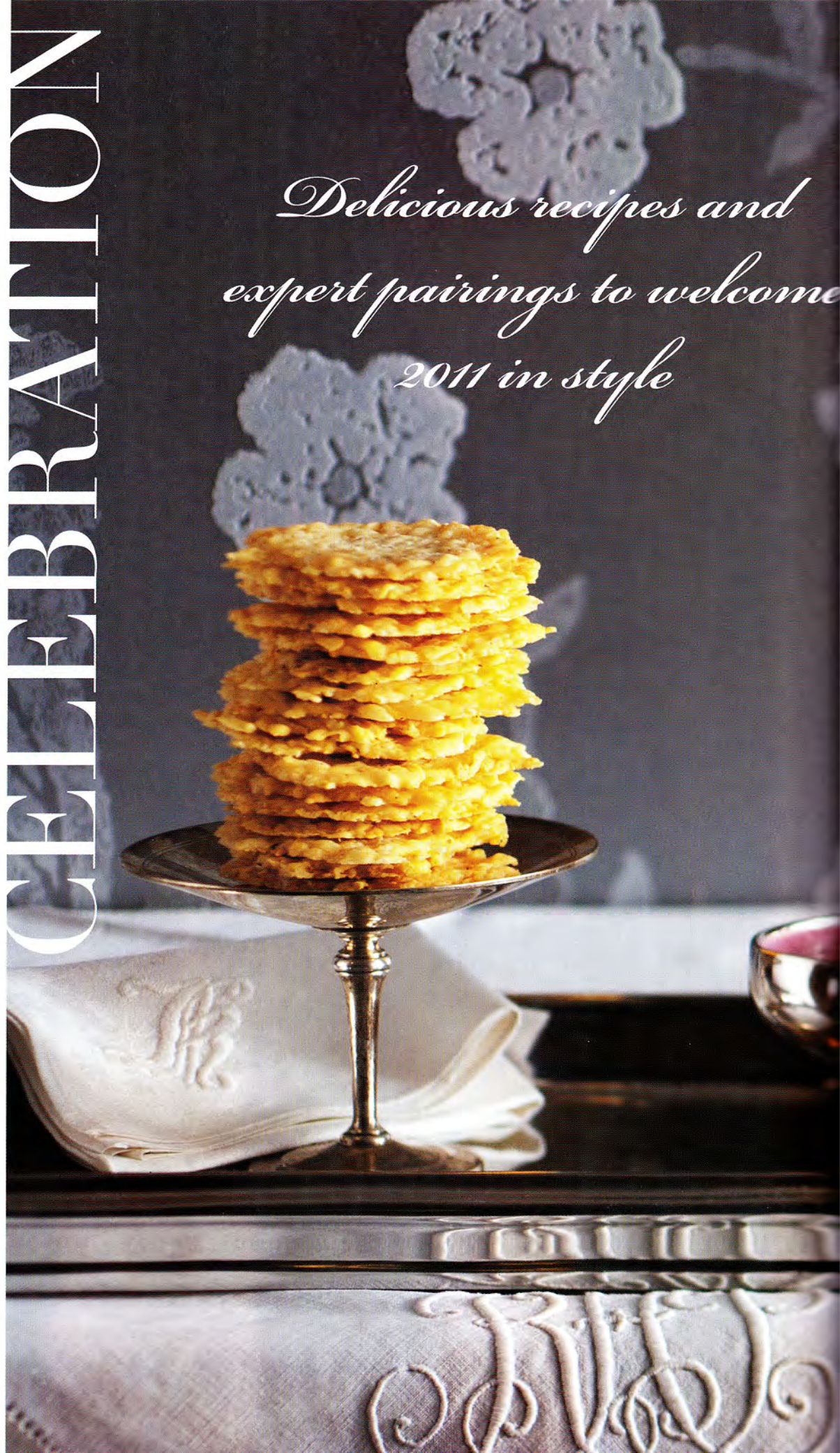
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The Pond at Southlands; December 23, 2009; 7:30 pm.

COVER: Du Barry wallcovering from Osborne and Little, through the Shanahan Collection; flowers from Lehrer's Flowers; 1899 Illinois pocket watch through Chris "The Clock Guy" James at the Brass Armadillo Antique Mall; table from the Denver studio of Design Within Reach; STYLING BY CHAD SOPHIA SUITER; PHOTOGRAPHY BY ANNETTE SLADE

CHEAMPAGNE CELEBRATION

*Delicious recipes and
expert pairings to welcome
2011 in style*



A photograph of a bottle of sparkling wine, likely Lambrusco, on a table. The bottle is dark with a gold label. In the foreground, there is a purple flower in a gold vase, a glass, and some silverware. The background is a textured, greyish-blue wall.

Whether it happens across a white tablecloth with the help of a sommelier and his tastevid, in the privacy of a close friend's home gathered around the fireplace with vintage flutes, from the neck of a bottle carefully smuggled onto a fireworks-lit street, or at some warehouse bash outfitted with red Solo cups, every December 31 at midnight most of us take a sip of Champagne. This New Year's Eve, why reserve this icon of celebration for midnight? The acidity and effervescence of sparkling wine make it one of the very best food-pairing options out there.

Long known for going well with caviar and oysters, the crisp minerality of bubbly can cut through everything from salty dishes to spicy fare to hearty winter braises. To welcome 2011, prepare these recipes for three-cheese frico, spicy shrimp satay, and pot roast-style bison meatballs with horseradish crème fraîche; mix and match modern and vintage serving pieces; invite a few friends over; and make bubbly your beverage of choice all night long.



Text and Recipes by **Stacey Brugeman**
Photography by **Annette Slade** / Styling by **Chad Sophia Suiter**

Welcome guests with northern Italian cheese frico set atop a pastry stand. The crispy, salty snack goes well with nearly any bubbly — even a more unknown, lightly effervescent Lambrusco from Emilia-Romagna. ~



Sparkling wine cuts through spicy dishes like this Indonesian- and Malaysian-inspired shrimp satay with peanut sauce, served here on a mid-century silver tray.



THREE-CHEESE FRICO

Makes 48 three-inch cheese crisps

There's a reason Champagne loves caviar; bubbly is perfect with salty foods. We love pairing it with this crisp, hunters' snack from northeastern Italy. One bite of this cracker, made of a trio of naturally salty cheeses, and guests will be craving a full flute — the perfect way to jumpstart your party.

- 1 8- to 10-ounce wedge Parmigiano-Reggiano cheese
- 1 8- to 10-ounce wedge Romano cheese
- 1 8- to 10-ounce wedge Asiago cheese
- Freshly ground black pepper

1. Preheat oven to 350°.
2. Using the coarse side of a cheese grater, grate Parmigiano-Reggiano, Romano, and Asiago into a large bowl. Turn a pepper grinder set to coarse 20 times over the bowl, and toss with your hands to combine.
3. Place a few-fingered pinch of cheese mixture, about 2 Tablespoons, on a nonstick baking sheet. Repeat, setting cheese mounds 1 to 2 inches apart until baking sheet is full, about 8 per sheet.
4. Bake on center rack of oven for 15 minutes until cheese has melted into a flat disc and is beginning to brown at the edges. Remove baking sheet from the oven, and let it sit for 1 minute. Using a thin metal spatula, remove cheese crisps from baking sheet and set on a baking rack lined with paper towels to rest.
5. Repeat until entire cheese mixture is cooked. Serve or store once the resting *frico* are cool and crisp.

Advanced Preparation: *Frico* can be made the day before and stored in an airtight container overnight.

Pairing Note: We especially love these salty snacks with the crisp minerality and green apple notes of the Avinyó Cava Brut Reserva. The pairing leaves us wanting more of both.

SPICY SHRIMP SATAY

Makes 48 one-shrimp skewers

Some say anything that works well with beer works well with sparkling wine, so it's no surprise that Champagne is a great match for Chinese, Mexican, and other spicy ethnic foods. For a cocktail party, it's hard to beat these spicy shrimp satays, inspired by an Indonesian and Malaysian street food favorite.

- 48 bamboo skewers
- ¾ cup natural peanut butter
- ½ cup unsweetened coconut milk
- ¼ cup mirin
- ¼ cup tamari
- Juice from 2 limes
- 2 Tablespoons *sambal*
- ½ cup plus 1 Tablespoon peanut oil
- 3 Tablespoons coriander seeds
- 1 Tablespoon cumin seeds
- 1 Tablespoon fennel seeds
- 1 4-ounce piece of fresh ginger root, peeled and roughly chopped
- 6 garlic cloves, peeled
- Bottom third of 3 lemongrass stalks, thinly sliced
- 1 fresh red jalapeño, serrano, or Thai chile, stem removed
- 3 Tablespoons packed brown sugar
- 1 teaspoon turmeric
- 1 teaspoon kosher salt
- Juice of 1 lime
- 48 large uncooked tiger shrimp, shells still on



Sweet Endings

Send your guests home with something sweet: custom-made fortune cookies wishing your nearest and dearest a happy 2011. Can't make them yourself? Order a box of 50 with your own personal greeting from Fancy Fortune Cookies (from \$24; fancyfortunecookies.com). — Wendy Ledwitz

1. Place bamboo skewers in a baking dish and cover with water. Set aside until ready to cook shrimp, up to 24 hours.
2. Measure peanut butter, coconut milk, mirin, tamari, lime juice, and *sambal* into a medium-sized bowl. Heat 1 Tablespoon oil in a skillet set over medium heat. Add peanut butter mixture and whisk until combined. Allow to cool to room temperature.
3. Using a spice grinder or mortar and pestle, coarsely grind coriander, cumin, and fennel seeds.
4. Place ginger, garlic, lemongrass, and chile with its seeds into a small food processor and pulse until it becomes a finely chopped paste.
5. Heat ½ cup oil in large skillet over medium-low heat. Add ginger paste and cook, stirring regularly, until starting to brown, about 10 minutes. Fold in ground cumin mixture and cook until fragrant, about 1 minute. Add brown sugar, turmeric, salt, and lime juice. Stir until fully incorporated and remove from heat.
6. While spice paste cools, remove shells from shrimp, keeping tails on, and devein. Place shrimp into a large bowl as you work. Fold the spice paste into the bowl to incorporate, cover, and refrigerate for at least an hour or overnight.
7. Move oven rack to the top shelf and turn on the broiler.
8. Working in batches of 8, place 1 shrimp on the end of each skewer, piercing it up the middle of the body to straighten and elongate the shrimp. Put skewers on a baking sheet and place it under the broiler until tails turn black, about 2 minutes. Remove from oven and use tongs to flip each shrimp over. Return to oven for an additional 2 minutes until just cooked through.
9. Using the back of a spoon, drag a spoonful of peanut sauce across a serving plate. Place a row of shrimp on top of the peanut butter, a few wedges of cucumber on the side of the plate, and serve.

Advanced Preparation: Peanut sauce can be made 2 to 3 days in advance. Bring to room temperature before serving. Shrimp can be marinated overnight and grilled just before serving.

Pairing Note: The dish works really well with the Bisol Cartizze Prosecco di Valdobbiadene, which brings out the natural sweetness of the shrimp and the peanut sauce.

BEYOND CHAMPAGNE

Six holiday sparklers from a hometown master

Did you know Champagne is really only Champagne if it comes from the region of the same name in France? Bubbly from Spain is cava. Italy? Prosecco. All from the larger category of sparkling wine. This New Year's Eve, why not mix and match a few different styles, introducing your friends, and even yourself, to a whole new world of bubbly. Whether you ask everyone to bring an unexpected bottle or shop for them yourself, here are six favorites — three splurge-worthy and three budget-friendly — from Brett Zimmerman, the Master Sommelier who recently bought one of the best wine shops on the Front Range: The Boulder Wine Merchant.

Splurge

Bisot Cartizze Prosecco di Valdobbiadene | Prosecco is technically a white varietal from the Veneto region of Italy, but it's best known as the sparkling wine that is produced from this grape. While the Italian bubbly is dubbed "the Venetian tourist's lubricant" in industry bible *The World Atlas of Wine* — and is often thought of as a cheap alternative to Champagne — Zimmerman says this Cartizze from third-generation Bisot "shows that Prosecco can be produced at a world-class level." Of the ancient, hilly hamlet from which it comes, he says, "If there were a *grand cru* vineyard in the Veneto region for the production of sparkling wine, Cartizze would be the one" (\$48).

H. Billiot Fils Brut Rosé | While *grandes marques* such as Veuve Clicquot and Dom Pérignon account for more than 95 percent of Champagne sales out of Europe, more and more grape growers who have historically only supplied these big-name houses are producing their own bottlings. H. Billiot Fils is a rising star among these "grower Champagnes," as they are known, and, according to Zimmerman, is also one of the best. "Billiot makes one of my favorite rosé wines," the Master Sommelier says of this salmon-colored sparkler produced from 100 percent Pinot Noir grapes. Only 500 cases from a petite, five-hectare *grand cru* vineyard near the village of Ambonnay are sent to the United States, "But it is well worth the search," Zimmerman says (\$60).

Krug Grande Cuvée | By their very nature, nearly all Champagnes are based on blending — sparkling wine makers combine vintages, vineyards, and grapes (traditionally Chardonnay, Pinot Noir, and Pinot Meunier). Krug, founded in 1843 by German-born Johann-Joseph Krug, however, takes this practice to unusual levels, sometimes blending as many as 50 wines, 25 growths, and 10 vintages for one bottling. The flagship example of this philosophy? This Krug Grande Cuvée. In a process known as barrel fermentation, Krug winemakers make all their base wine in small oak barrels, and some of their grapes come from one of the most famous vineyards on the planet, Clos du Mesnil. "Krug is one of the truly majestic producers making Champagne with great depth, power, and finesse," says Zimmerman (\$122).

Save

Avinyó Cava Brut Reserva | Cava, Catalan for "cellar," is Spain's answer to French Champagne. Much of the country's production comes from the region of Penedès, southwest of Barcelona and home to Avinyó, an estate that dates to the 16th century. This elevated, organic vineyard includes 50-year-old vines planted by the Nadal family, who still combine indigenous *Macabeo*, *Parellada*, and *Xarel·lo* grapes for this Brut Reserva. In a region that only requires nine months of aging, they give this wine 18 to 22 months on the lees (dead yeast cells and small grape particles that provide flavor), disgorging this sediment only just before the bottle leaves the winery. "Most cava lacks the richness and complexity of this wine," says Zimmerman. "This is a very well-made wine at a great value" (\$20).

Lini "Labrusca" Lambrusco Rosso | Lambrusco is an Italian *frizzante* (slightly effervescent) from Emilia-Romagna. Given a bad rap for many years by mass-produced Riunite, Lambrusco has, thanks to artisanal producers such as Lini, made a comeback in recent years. "Producers like Lini have changed the perception for many Americans with their dry, detailed wines," says Zimmerman. Lambrusco can be made in white, rosé, and red styles, but this ruby-colored Lambrusco rosso is one of his favorites. Fourth-generation winemaker Alicia Lini, whose family vineyard is celebrating its 100th anniversary in 2010, uses a mixture of *Lambrusco Salamino* and *Lambrusco Ancellotta* grapes. "This wine is exciting and exotic, yet comforting and approachable," the Master Sommelier says (\$20).

Lucien Albrecht Crémant d'Alsace Brut Rosé | Along the foothills of the Vosges mountains in the northeast corner of France near the German border, Alsatian winemakers are making sparkling wine called Crémant d'Alsace. For those who still want to drink bubbly from France, it's a far more affordable option than Champagne. There's no better example than Lucien Albrecht's Brut Rosé, a 100 percent Pinot Noir bottling produced in the village of Orschwihr. "Grown on chalk- and clay-rich soils, this wine offers a spectacular combination of richness and finesse for a super reasonable price," says Zimmerman. "For those who like rosé Champagne, this is the perfect alternative if you are feeling like staying on a budget" (\$22).



~ Introduce guests to kinds of bubbly, such as this Arinyó Cava Brut Reserva from Catalonia, as well as a retro glass shape, like these silver-rimmed 1960s Champagne coupes. ~

Get the Look

Create a modern New Year's Eve look with a chic '60s twist by pairing vintage finds with new pieces. Think pressed white linens, Mother's good silver, and plenty of retro style.

Shop local for great vintage at Watson & Co, watsonandco.com, 303.777.8087; Lee Alex Decor, leealexdecor.com, 303.777.0862; and Mod livin', modlivin.com, 720.941.9292. Shop online at etsy.com and ebay.com. — Chad Sophia Suiter



Caviar and Champagne, The Classic Combination

A charcuterie plate of cured meats, pâté, olives, or any number of nibbles from a favorite specialty foods store would complement this menu. When embellishing, don't forget Champagne's quintessential partner: caviar. While special occasions such as New Year's Eve often call for Osetra or Beluga, we have a soft spot for the domestic varieties that have become popular in recent years. Caviar Russe harvests the roe of American paddlefish, whitefish, and salmon, all perfect for topping a blini or new potato. (Caviar available at Whole Foods Cherry Creek; salmon and whitefish, \$16 for 1.75 ounces; paddlefish, \$35 for one ounce. Mother-of-pearl caviar spoons available at Sur la Table, \$15 each.)



~ Served in a vintage Cartier tray, these succulent bison meatballs with horseradish crème fraîche are a crowd-pleasing spin on a holiday classic and pair especially well with sparkling rosé. ~

POT ROAST-STYLE BISON MEATBALLS WITH HORSERADISH CRÈME FRAÎCHE

Makes 36 bite-sized meatballs

While most people turn to red wine when serving braised meats and other hearty winter dishes, Champagne works just as well, cutting through the rich flavors. Here we take a December classic, pot roast with horseradish sauce, and put a Colorado cocktail spin on it.

- 2 pounds ground bison
- 2 eggs
- 4 Tablespoons breadcrumbs
- 3 Tablespoons rough chopped parsley
- 1 Tablespoon rough chopped fresh rosemary
- 1 Tablespoon, plus 1 teaspoon fresh thyme leaves
- 1 teaspoon kosher salt, plus additional to taste
- Freshly ground pepper
- ¼ cup olive oil
- ½ red onion, diced
- 3 cloves garlic, minced
- 1 cup low-sodium beef stock
- ½ cup red wine
- 1 8-ounce carton crème fraîche
- ¼ cup prepared horseradish
- 1 Tablespoon Champagne vinegar
- 1 Tablespoon minced parsley
- 1 teaspoon minced rosemary

1. In a large bowl, combine ground bison, eggs, breadcrumbs, parsley, rosemary, 1 Tablespoon thyme, salt, and 10 turns of a pepper mill. Toss with hands to combine and roll into bite-size balls without overworking the meat.
2. In a cast-iron skillet over medium-high heat, heat the olive oil. Add a single layer of meatballs, cooking and turning until golden brown on all sides. Remove meatballs and set into a clean bowl. Repeat with remaining meatballs and place in the bowl.
3. Reduce skillet to medium heat. Add onion and garlic and stir mixture every now and then, cooking until onions begin to become tender but before they turn brown, about 5 minutes. Add stock and wine. Using a wooden spoon, scrape brown bits off the bottom of the pan, stir to combine, and return all meatballs and their juices to the pan. Once the liquid is boiling, lower heat to simmer and cook until liquid has completely reduced to a thin layer of gravy in the bottom of the pan, moving the meatballs from time to time to prevent sticking, about 20 minutes.
4. Meanwhile, make the dipping sauce. In a small serving bowl, combine crème fraîche, horseradish, vinegar, parsley, rosemary, and 1 teaspoon thyme and stir to combine. Season with salt and pepper to taste.
5. Serve meatballs while hot with toothpicks and the dipping sauce. 

Flowers: Lehrer's Flowers. Wallcoverings: Osborne & Little through the Shanahan Collection. Table: Design Within Reach, Denver studio.

Advanced Preparation: Horseradish crème fraîche can be made 2 to 3 days in advance and stored in an airtight container in the refrigerator. Bring to room temperature before serving. Meatballs can be formed early in the day and kept refrigerated until ready to cook.

Pairing Note: The 100 percent Pinot Noir Lucien Albrecht Crémant d'Alsace Brut Rosé has a remarkable richness of its own, making it the perfect wine for these hearty winter meatballs.